

# CHICAGO STEAK SEASONING

**F EASY**

Last Modified: 12/06/2020

PREP: 5 Min  
COOK: N/A

BAR & RESTAURANT COPY

**MAKES 1 CUP**

<b>QUA</b>	<b>MEASURE</b>	<b>INGREDIENT</b>	<b>PROCESS</b>
<b>SEASONING MIX</b>			
12	Tbsp	Kosher Salt	
4	Tbsp	Dry Mustard	
8	Tsp	Granulated Garlic	
8	Tsp	Ground Black Pepper	
4	Tsp	Sweet Smoked Spanish Paprika	
2	Tsp	Thyme	
1	Tsp	Cayenne Pepper	
8	Tbsp	Light Brown Sugar	

<b>PREPARATION</b>	
<b>FACTOID</b>	Chicago Steak Seasoning is not nearly as spicy as is Montreal Steak Seasoning is. Excellent grilling rub for almost any red meat.
<b>TOOLS</b>	1) Small Mixing Bowl
<b>PREP</b>	None.
<b>1</b>	Mix all ingredients well and hand-rub it into all sides of a Steak. Wrap the Steaks individually in plastic wrap and store them in the refrigerator for three days before grilling.
<b>HINTS</b>	Sealed tightly in a small glass container, this Seasoning will last for several months when stored under cool, dark conditions.

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